Special Master's Program

on Sustainable Food Production and Management

KAGAWA UNIVERSITY 2025

(2nd call Application for Self-financed student)

The Graduate School of Agriculture of Kagawa University (Special Master's Course)

Application Guide

1. Program Objectives

Food security and environmental preservation are becoming increasingly important due to soaring food prices and climate change. This course has been designed to develop talented researchers with the expertise and skills to improve food self-sufficiency, protect the environment, and ensure food safety while fostering professional communication skills in Japanese and English, and business skills to work with Japanese organizations.

2. Academic Plan

- (1) The Special Master's Program on Sustainable Food Production and Management is a master's degree program. After completion of all the requirements for this two-year program, candidates will be awarded a master's degree from Kagawa University. Candidates will be required to acquire designated credits from the special course curriculum and achieve a passing score on the Japanese-Language Proficiency Test (JLPT) Level N2 or demonstrating a corresponding level of Japanese language ability and will be required to achieve a passing score on Common European Framework of Reference for Languages (CEFR) Level B2 or demonstrate a corresponding level of English language ability.
- (2) Most of the classes, research instruction and guidance are conducted in Japanese.

3. Field of Study

Applicants should refer to the List of Academic Saff and Research Specialization in this application guide and select three advisors in order of preference, from first to third.

4. Division an	d Number	of Students
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Division	Number of Students
Applied Biological and Rare	A few self-financed international students
Sugar Sciences	(maximum of three [3] candidates per university)

5. Period of Acceptance and Name of the Course

- From October 2025 to September 2027 (two years)
- Special Master's Program on Sustainable Food Production and Management, Graduate School of Agriculture

6. Qualifications/Entrance Requirements

(1) Qualifications: Currently enrolled at or have graduated from one of the following universities:

Bangladesh	Sher-e-Bangla Agricultural University, University of Dhaka
Brazil	State University of Londrina
Brunei	Universiti Brunei Darussalam
China	China Agricultural University, Jiangnan University, Nanjing
	Agricultural University, The University of Hong Kong, Tianjin
	Agricultural University, Zhejiang Gongshang University, Zhejiang
	University
United Kingdom	University of Nottingham
Indonesia	Bogor Agricultural University, Diponegoro University,
	Hasanuddin University, Universitas Gadjah Mada, Semarang
	State University
India	University of Delhi
Malaysia	Universiti Putra Malaysia
Taiwan	National Chiayi University
Turkey	Middle East Technical University
Thailand	Assumption University, Chiang Mai University, Chulalongkorn
	University, Kasetsart University, Maejo University, Silpakorn
	University
United States	Michigan State University, Oregon State University, University of
	California, Davis, Texas A&M University
Viet Nam	Can Tho University, Hanoi University of Science and Technology,
	Ho Chi Minh City University of Technology
Philippines	University of the Philippines Los Baños

Students from universities that have an academic exchange agreement with Kagawa University or that have been accepted by the Dean of Graduate School of Agriculture, Kagawa University are also eligible to apply.

(2) Eligibility:

1) Be a college graduate or be expected to graduate by September 30, 2025, have completed 16 years of formal education, and be recommended by the dean of their faculty and be able to submit a certificate of Japanese Language Proficiency corresponding to JLPT N4 level or higher.

2) Have been conferred a degree equivalent to a bachelor's degree by completing a course of at least three years of study at a foreign university or a school equivalent to a foreign university that have been approved by Ministry of Education, Culture, Sports, Science and Technology (MEXT), Japan.

- (3) Nationality: Non-Japanese
- (4) Age: Applicants must be under 35 years old as of April 1, 2025 (Born on or after April 2, 1990).
- (5) Health: Applicants must be physically and mentally healthy enough to study at university.
- (6) Language:

- 1) Applicants must be able to communicate well in English.
- 2) Applicants must learn Japanese and English languages before coming to Japan. A level of Japanese language proficiency corresponding to JLPT Level N4* or higher is required. Also, English language proficiency corresponding to CEFR Level B1** or higher is required.

*Japanese Language Proficiency Test (JLPT) Level N4 - The ability to understand basic Japanese.

Reading - One is able to read and understand passages on familiar daily topics written using basic vocabulary and kanji.

Listening - One is able to listen to and generally understand conversations encountered in daily life provided that they are spoken slowly.

**Common European Framework of Reference for Languages (CEFR) Level B1 – Can understand the main points of clear standard input on familiar matters regularly encountered in work, school, leisure, etc. Can deal with most situations likely to arise whilst travelling in an area where the language is spoken. Can produce simple connected text on topics which are familiar or of personal interest. Can describe experiences and events, dreams, hopes & ambitions and briefly give reasons and explanations for opinions and plans.

Please refer to the following website:

[Japanese language] https://www.jlpt.jp/e/about/levelsummary.html

[English language]

https://www.coe.int/en/web/common-european-framework-reference-languages/table-1-cefr-3.3-common-reference-levels-global-scale

To be eligible to be awarded a master's degree from Kagawa University, students must achieve a passing score on JLPT Level N2*** or demonstrate a corresponding level of Japanese language ability. Students must submit a certificate proves CEFR Level B2**** or demonstrate a corresponding level of English language ability. Students should study Japanese and English as follows. Those who are seeking assistance for a job-hunting from Kagawa University, are required to achieve a passing score on JLPT Level N3 or higher by September 2026.

***Japanese Language Proficiency Test (JLPT) Level N2- The ability to understand Japanese used in everyday situations, and in a variety of circumstances to a certain degree.

****CEFR Level B2 – Can understand the main ideas of complex text on both concrete and abstract topics, including technical discussions in his/her field of specialisation. Can interact with a degree of fluency and spontaneity that makes regular interaction with native speakers quite possible without strain for either party. Can produce clear, detailed text on a wide range of subjects and explain a viewpoint on a topical issue giving the advantages and disadvantages of various options.

Period	Japanese language level	English language level
January 2025		You must communicate well in English.
Submission of Application		
By July 15, 2025	You must submit a certificate that	You must submit a certificate that proves
(Before coming to Japan)	proves JLPT Level N4 or higher,	CEFR Level B1 or higher, or a
X To be admitted to the	or a certificate for Japanese	certificate for English language studies

graduate school of	language studies and evidence of	and evidence of proficiency.
agriculture, you must	proficiency.	(TOEFL iBT, IELTS, etc)
submit both Japanese and		
English certificate.		
The End of March 2026	A corresponding ability as JLPT	
	Level N3 or higher.	
September 2027	A corresponding ability as JLPT	A corresponding ability as CEFR Level
	Level N2 or higher.	B2 or higher.

(7) Visa requirement: Upon acceptance, applicants will be required to acquire a "*ryuugaku* (Student) visa" prior to coming to Japan.

7. Screening before Application

Submit the following documents according to the procedures below on or before the deadline by email, as applicable, to the Special Master's Program on Sustainable Food Production and Management Project Support Office (address below).

All forms must be type written in English or Japanese.

If the original documents are not written in English or Japanese, an English or Japanese translation must be attached.

[Stage 1, from December 12, 2024 to January 22, 2025]

Please submit the following documents via e-mail <u>by January 6, 2025</u> to Special Master's Program on Sustainable Food Production and Management Project Support Office. (gakumu-a@kagawa-u.ac.jp)

(1)Application for Admission

(2) Academic record (transcript) issued by the university authority (certified copy)

The record must specify academic credits and grades for their highest completed academic degree (i.e. 4 years for bachelor's degree; 2 years for master's degree). All the credits should indicate which academic year that were acquired. If the record does not indicate a grading system of their university, a certified copy of grading system must be attached.

(3)Graduation Diploma or Certificate of Expected Graduation issued by the university authority (certified copy)

(4) You must submit documentation proving the annual income of the previous fiscal year of their guarantor, such as certificate of income tax. Documentation showing the relationship between the applicant and guarantor is required.

(5) Photocopy of the applicant's passport

(6) Photocopy of a certificate of both Japanese and English Language Proficiency (If available)

All applicants will be selected based on the submitted documents and interviews focusing on motivation, Japanese and English language ability, and a comprehensive understanding of the Special Master's Program on Sustainable Food Production and Management. The schedule of interview will be announced to all applicants individually by e-mail.

All applicants will be notified the results by E-mail on January 22, 2025. No inquiries regarding the results will be answered.

[Stage 2, from January 23, 2025 to February 4, 2025]

Only applicants that have successfully passed Stage 1 will be invited to participate in Stage 2. All applicants will be selected based on the submitted documents and interview focusing on the proposed research work, study plan for Japanese and English language, and level of language. The schedule of interview will be announced to all applicants individually by e-mail.

All applicants will be notified the results by e-mail on February 4, 2025. No inquiries regarding the results will be answered.

8. Application Procedure

Submit the following application documents by <u>February 26, 2025 by Express Mail Service (EMS)</u> to Special Master's Program on Sustainable Food Production and Management Project Support Office (address below).

All forms must type written in English or Japanese.

If any original documents are not written in English or Japanese, an English or Japanese translation must be attached.

[Period of application, from February 4, 2025 to February 26, 2025]

Documents	Remarks
(1) Application form	Use the prescribed form.
(2) Field of study and research plan	Use the prescribed form. All applicants are required to be in close contact with the prospective academic advisor of their choice, and the research proposal must be made in consultation with the prospective advisor.
(3) An abstract of the applicant's graduation thesis	Submit if the applicant has written thesis (A4, 2-3 pages.)
(4) Graduation Diploma issued by the university authority or an official form showing that the candidate is expected to graduate (Certified copy)	The document must specify graduation date or the expected date of graduation.
(5) Certificate of employment	If the applicant is employed. (Excluding internships and part-time employment).
(6)Academic record (Transcript) issued by the university authority	Official Transcript - copies will not be accepted.
(7) Certificate of citizenship issued by relevant authorities	Certified copy
(8) Certificate of Japanese Language JLPT Level N4 or higher, or a certificate for Japanese language studies and evidence of proficiency.	Photocopy Applicants must submit it by July 15, 2025. If you have already submitted a certificate of JLPT Level N4 or higher at the time of application, you do not need to submit it.
(9) Certificate of English Language CEFR Level B1 or higher, or a certificate for English language studies and evidence of proficiency.	Photocopy You must submit it by July 15, 2025. If you have already submitted a certificate proves CEFR Level B2 or higher at the time of application, you do not need to submit it. (TOEFL iBT, IELTS, etc)
(10) Three 4.5×3.5cm photographs, hatless, showing the full face and upper torso, taken within 6 months of application.	The applicant's name and nationality written on the reverse side. One photograph should be pasted to the application form, as indicated.

(11) Pledge	Use the prescribed form.
(12) A dean's letter of recommendation	Recommendation letter from the dean of the current university or the latest university attended.
(13)Entrance examination fee: 30,000 yen (one-time fee)	Applicants must pay the Examination fee: 30,000 yen to the specified account by bank remittance.
(14) Other documents may be necessary; the Admission Committee will inform the applicants as required.	Follow the Admission Committee's instructions.

All applicants will be selected based on the submitted documents and the research program. All applicants will be notified the result by EMS on March 7. (Date may change)

Agenda	Selection Procedure
December 12, 2024	Application Guide 2025 is available.
December 12, 2024 – January 6, 2025	Application period (e-mail) for Preliminary selection (Stage1)
December 12, 2024 – January 17, 2025	Preliminary selection (Stage1)
January 22, 2025	Announcement of Preliminary selection results by e-mail (Stage1)
January 23, 2025 – January 31, 2025	Preliminary selection (Stage2)
February 4, 2025	Announcement of Preliminary selection results by e-mail (Stage2)
February 4, 2025- February 26, 2025	Consultation with prospective advisor about research proposal
February 4, 2025- February 26, 2025	Application period for Application for admission (EMS)
February 27, 2025- March 3, 2025	Final selection
March 7, 2025 (Date may change)	Announcement of Final selection results (EMS)

9. School Fees

Candidates are required to pay the entrance examination fee, the admission fee and the tuition fees.

Candidates can apply for an admission fee reduction and a tuition fee waiver. For details, please contact the Project Support Office.

- i) Entrance examination fee: 30,000yen (one-time fee)
- ii) Admission fee: 282,000 yen (one-time fee)
- iii) Tuition fee: 535,800 yen (per year for two years)

If the fees are changed during the period of enrollment, the new fees will apply.

10. Enrollment Date

October, 2025

11. Scholarship

The following Scholarships are available, but their availability are dependent on the candidates' individual situation (Contact the Project Support Office for details). Candidates will be informed about how to apply before or after enrollment at Kagawa University.

e.g. Scholarships from consortium companies,

Kagawa University International Exchange Foundation Scholarships,

Monbukagakusho Honors Scholarship for Privately-Financed International Students, Scholarships from Private Foundations, etc.

12. Travel Expenses

Candidates are responsible for travel costs between their home country and the university.

13. Note

- (1) Incomplete documents, or documents arriving at Kagawa University after the deadline, will not be accepted.
- (2) All candidates are advised to learn as much as possible about Japanese culture, customs, climate and Kagawa University before leaving for Japan.
- (3) All candidates must be able to arrive in Japan by October 1, 2025.
- (4) Kagawa University is able to cooperate with the students by recommending appropriate accommodation facilities.
- (5) Kagawa University has established the "Security Export Control Regulations of Kagawa University" under the Security Export Control System based on the "Foreign Exchange and Foreign Trade Act (FEFTA)", and conducts strict screening of export of goods, provision of technology, and human resource exchange when accepting foreign students. If you are subject to this regulation or to FEFTA, you may not be accepted or your research activities may be restricted.

Inquiries and mailing address

Special Master's Program on Sustainable Food Production and Management Project Support Office

Graduate School of Agriculture, Kagawa University 2393 Ikenobe, Miki, Kita-gun, Kagawa 761-0795, JAPAN E-mail: gakumu-a@kagawa-u.ac.jp FAX: +81-87-891-3022 HP: https://www.ag.kagawa-u.ac.jp/SFPM/

Food Production		
Academic staff	Research Specialization	Keywords (HP)
TOYOTA Masanori	Crop Ecophysiology	Crop ecophysiology, Field crop, High yielding, Light quality, Water-saving culture, Yield determination https://www.ag.kagawa-u.ac.jp/english/?research=toyota-masanori
KAWASAKI Kiyonori	Animal Nutrition	Pig, Poultry, Rabbit, Microbiota, Insects for feed, Sustainable meat production https://www.ag.kagawa-u.ac.jp/english/?research=kawasaki-kiyonori
MATSUMOTO Yoshiki	Animal Science	Neuroscience, Intestinal villus, Microbiota, Trapping device, Red mite, Feeding environment a poultry health https://www.ag.kagawa-u.ac.jp/english/?research=matsumoto-yoshiki
MUTO Yukio	Agricultural Economics	Managerial resources, Managerial strengths, Constraints on farm management growth https://www.ag.kagawa-u.ac.jp/english/?research=muto-yokio
MOROKUMA Masahiro	Crop Husbandry	Crop, Rice, Unused resources, Sustainable agriculture, Organic cultivation https://www.ag.kagawa-u.ac.jp/english/?research=morokuma-msahiro
[Horticultural Science]		
Academic staff	Research Specialization	Keywords (HP) Vegetable crops, Growth and development regulation, Raising of superior strain
OKUDA Nobuyuki	Vegetable Crop Science	https://www.ag.kagawa-u.ac.jp/english/?research=okuda-nobuyuki Flower color, Flower pigment, inter-specific hybridization, polyploidy breeding
TAKAMURA Takejiro	Horticultural Breeding	https://www.ag.kagawa-u.ac.jp/english/?research=takamura-takejiro Peach, Plum, Cherry, Reproductive physiology, Breeding
BEPPU Kenji	Pomology	https://www.ag.kagawa-u.ac.jp/english/?research=beppu-kenji Postharvest quality, Flower longevity, Senescence, Ethylene (as a plant hormone), Gene
KOSUGI Yusuke	Postharvest Horticulture	expression https://www.ag.kagawa-u.ac.jp/english/?research=kosugi-yusuke
NARUMI Takako	Floriculture	Ornamental plant, Petal epidermal cell, Floral morphogenesis, flowering https://www.ag.kagawa-u.ac.jp/english/?research=narumi-takako
[Environmental and Ecologic	al Science	
Academic staff	Research Specialization	Keywords (HP)
ICHIMI Kazuhiko	Coastal Marine Science	Coastal environment, Estuary, Tidal flat, Biological production https://www.ag.kagawa-u.ac.jp/english/?research=ichimi-kazuhiko
ITO Fuminori	Insect Ecology	Ant, Diverstiy, Social structure, Invasive species, Tropical asia https://www.ag.kagawa-u.ac.jp/english/?research=ito-fuminori
YAMAGUCHI Hitomi	Coastal Biogeochemistry	Coastal ecosystem, Marine microalgal ecology, Nutrient dynamics https://www.ag.kagawa-u.ac.jp/english/?research=yamaguchi-hitomi
YAMADA Yoshihiro	Water Environmental Science	Water resources, Material circulation, Ecosystem, Stable isotope
KOBAYASHI Tsuyoshi	Plant Ecology	https://www.ag.kagawa-u.ac.jp/english/?research=yamada-yoshihiro Life history and ecophysiology of plants, Structure and dynamics of plant population, Vegetar shift and ecosystem function
TOYOTA Ayu	Soil Ecology	https://www.ag.kagawa-u.ac.jp/english/?research=kobayachi-tsuyoshi Soil invertebrates, Litter decomposition, Soil organic matter, Millipedes, Ecosystem engineers Soil nutrient availability
YASUI Yukio	Evolutionary Ecology	https://www.ag.kagawa-u.ac.jp/english/?research=toyota-ayu Evolution, Adaptation, Sexual selection, Mating behavior
Biological Molecular Science	e]	https://www.ag.kagawa-u.ac.jp/english/?research=yasui-yukio
Academic staff	Research Specialization	Keywords (HP)
SATO Masashi	Bioactive Natural Products Chemistry	Biologically active substance, C. elegans, Rare sugar, Anti-aging https://www.ag.kagawa-u.ac.jp/english/?research=sato-masashi
SUZUKI Toshisada	Bioresource Chemistry	Wood, Extractives, Bioactive substances, Biomass, Chemistry https://www.ag.kagawa-u.ac.jp/english/?research=suzuki-toshisada
FURUMOTO Toshio	Functional Phytochemistry	Natural product chemistry, Plant, Chemical structure, Biosynthesis, Bioactivity https://www.ag.kagawa-u.ac.jp/english/?research=furumoto-toshio
YANAGITA Ryo C.	Chemical Biology	Natural product, Tumor promoter, Analog synthesis, Recent research https://www.ag.kagawa-u.ac.jp/english/?research=yanagita-ryo
KONG Lingbing	Rare Sugar Organic Chemistry	Sugars, Rare sugars, Organic chemistry, Sugar transporters https://www.ag.kagawa-u.ac.jp/english/?research=kon-rinpin
HANAKI Yusuke	Organic and Bioregulation Chemistry	Natural product, Organic synthesis, Medicinal chemistry https://www.ag.kagawa-u.ac.jp/english/?research=hanaki-yusuke
HARA Yasumasa	Natural Products Chemistry	Natural products, Plant, microorganism, Biological activity https://www.ag.kagawa-u.ac.jp/english/?research=hara-yasumasa
[Plant Science]		
Academic staff	Research Specialization	Keywords (HP)
ICHIMURA Kazuya	Plant Functional Genomics and Plant Immunity	Plant immunity, Environmental stress, Signal transduction, Ralstonia solanacearum, Effector, Arabidopsis thaliana, Nicotiana benthamiana https://www.ag.kagawa-u.ac.jp/english/?research=ichimura-kazuya
GOMI Kenji	Plant Pathology	Jasmonate, Plant volatiles, Plant hormone, Rice https://www.ag.kagawa-u.ac.jp/english/?research=gomi-kenji
NOMURA Mika	Molecular Plant Nutrition	Symbiosis, Legume, Nodule, Nitrogen fixation https://www.ag.kagawa-u.ac.jp/english/?research=nomura-mika
KONISHI-SUGITA Saeko	Molecular Breeding in Plant	Rice, Seed shattering, Imaging, Breeding https://www.ag.kagawa-u.ac.jp/english/?research=sugita-saeko
	1	Rare sugars, Genetic functions, Plant biology, Microbiology, Plant-microbe interactions

Academic staff	Research Specialization	Keywords (HP)
ZD GID & W L		Myxobacteria, Signal transduction, ATP synthesis, Novel microbial resources
KIMURA Yoshio	Microbial Physiology	https://www.ag.kagawa-u.ac.jp/english/?research=kimura-yoshio
CUEVOCUL N. 1		Protein kinase, Protein phosphatase, Zebrafish
SUEYOSHI Noriyuki	Molecular and Cellular Biology	https://www.ag.kagawa-u.ac.jp/english/?research=sueyoshi-noriyuki
TANAKA Naotaka	Applied Microbiology	Fission yeast, Golgi apparatus, Secretory pathway, Agmatine, Glycoprotein
		https://www.ag.kagawa-u.ac.jp/english/?research=tanaka-naotaka
TABUCHI Mitsuaki	Applied Molecular Cell Biology	Yeast, Eisosome, Stress response, Pathogen effector
	Applied Molecular Cell Biology	https://www.ag.kagawa-u.ac.jp/english/?research=tabuchi-mitsuaki
WATANABE Akira	Microbial Biochemistry	Microorganism, Basidiomycetous mushroom, Enzyme, Protein, Gene, Autophagy
	Wielobiai Bioeneniistry	https://www.ag.kagawa-u.ac.jp/english/?research=watanabe-akira
KATO Shiro	Rare Sugar Enzymology	Rare sugar, Microbial enzyme, Bacteria, Isomerase
KATO SILLO	Kale Sugar Enzymology	https://www.ag.kagawa-u.ac.jp/english/?research=kato-shirou
SUGIYAMA Yasunori	Animal Cell Biology	Signal transduction, Type 2 diabetes, Methodology
SUGITAMA Tasulon	Annual Cell Biology	https://www.ag.kagawa-u.ac.jp/english/?research=sugiyama-yasunori
MATSUZAWA Tomohiko	Enzymology	Enzyme, Sugar, Fungi, Yeast, Metagenome
WAISUZAWA TOIIOliko	Lizyihology	https://www.ag.kagawa-u.ac.jp/english/?research=matsuzawa-tomohiko
Food Science]		
		Keywords (HP)
Academic staff	Research Specialization	itey words (iii)
		Olive, Rare sugar, Egg protein and polyphenol
Academic staff OGAWA Masahiro	Food Protein Functionalities	Olive, Rare sugar, Egg protein and polyphenol https://www.ag.kagawa-u.ac.jp/english/?research=ogawa-masahiro
OGAWA Masahiro	Food Protein Functionalities	Olive, Rare sugar, Egg protein and polyphenol https://www.ag.kagawa-u.ac.jp/english/?research=ogawa-masahiro Sugar and sugar related enzyme, Rare sugar, Oligosaccharide
		Olive, Rare sugar, Egg protein and polyphenol https://www.ag.kagawa-u.ac.jp/english/?research=ogawa-masahiro Sugar and sugar related enzyme, Rare sugar, Oligosaccharide https://www.ag.kagawa-u.ac.jp/english/?research=takata-goro
OGAWA Masahiro TAKATA Goro	Food Protein Functionalities Applied Microbiology & Enzyme Chemistry	Olive, Rare sugar, Egg protein and polyphenol https://www.ag.kagawa-u.ac.jp/english/?research=ogawa-masahiro Sugar and sugar related enzyme, Rare sugar, Oligosaccharide https://www.ag.kagawa-u.ac.jp/english/?research=takata-goro Carbohydrate and fat metabolism, Nutrient, Rare sugar
OGAWA Masahiro	Food Protein Functionalities	Olive, Rare sugar, Egg protein and polyphenol https://www.ag.kagawa-u.ac.jp/english/?research=ogawa-masahiro Sugar and sugar related enzyme, Rare sugar, Oligosaccharide https://www.ag.kagawa-u.ac.jp/english/?research=takata-goro Carbohydrate and fat metabolism, Nutrient, Rare sugar https://www.ag.kagawa-u.ac.jp/english/?research=matsuo-tatsuhiro
OGAWA Masahiro TAKATA Goro MATSUO Tatsuhiro	Food Protein Functionalities Applied Microbiology & Enzyme Chemistry Food Nutrition	Olive, Rare sugar, Egg protein and polyphenol https://www.ag.kagawa-u.ac.jp/english/?research=ogawa-masahiro Sugar and sugar related enzyme, Rare sugar, Oligosaccharide https://www.ag.kagawa-u.ac.jp/english/?research=takata-goro Carbohydrate and fat metabolism, Nutrient, Rare sugar https://www.ag.kagawa-u.ac.jp/english/?research=matsuo-tatsuhiro Rare sugar, Enzyme, Separation of rare sugar
OGAWA Masahiro TAKATA Goro	Food Protein Functionalities Applied Microbiology & Enzyme Chemistry	Olive, Rare sugar, Egg protein and polyphenol https://www.ag.kagawa-u.ac.jp/english/?research=ogawa-masahiro Sugar and sugar related enzyme, Rare sugar, Oligosaccharide https://www.ag.kagawa-u.ac.jp/english/?research=takata-goro Carbohydrate and fat metabolism, Nutrient, Rare sugar https://www.ag.kagawa-u.ac.jp/english/?research=takata-goro Carbohydrate and fat metabolism, Nutrient, Rare sugar https://www.ag.kagawa-u.ac.jp/english/?research=matsuo-tatsuhiro Rare sugar, Enzyme, Separation of rare sugar https://www.ag.kagawa-u.ac.jp/english/?research=morimoto-kenji
OGAWA Masahiro TAKATA Goro MATSUO Tatsuhiro MORIMOTO Kenji	Food Protein Functionalities Applied Microbiology & Enzyme Chemistry Food Nutrition Applied Microbiology	Olive, Rare sugar, Egg protein and polyphenol https://www.ag.kagawa-u.ac.jp/english/?research=ogawa-masahiro Sugar and sugar related enzyme, Rare sugar, Oligosaccharide https://www.ag.kagawa-u.ac.jp/english/?research=takata-goro Carbohydrate and fat metabolism, Nutrient, Rare sugar https://www.ag.kagawa-u.ac.jp/english/?research=matsuo-tatsuhiro Rare sugar, Enzyme, Separation of rare sugar https://www.ag.kagawa-u.ac.jp/english/?research=morimoto-kenji Digestion, Absorption, Bioactive compounds, Polyphenols, Carotenoids
OGAWA Masahiro TAKATA Goro MATSUO Tatsuhiro	Food Protein Functionalities Applied Microbiology & Enzyme Chemistry Food Nutrition	Olive, Rare sugar, Egg protein and polyphenol https://www.ag.kagawa-u.ac.jp/english/?research=ogawa-masahiro Sugar and sugar related enzyme, Rare sugar, Oligosaccharide https://www.ag.kagawa-u.ac.jp/english/?research=takata-goro Carbohydrate and fat metabolism, Nutrient, Rare sugar https://www.ag.kagawa-u.ac.jp/english/?research=matsuo-tatsuhiro Rare sugar, Enzyme, Separation of rare sugar https://www.ag.kagawa-u.ac.jp/english/?research=morimoto-kenji Digestion, Absorption, Bioactive compounds, Polyphenols, Carotenoids https://www.ag.kagawa-u.ac.jp/english/?research=yonekura%e3%80%80lina
OGAWA Masahiro TAKATA Goro MATSUO Tatsuhiro MORIMOTO Kenji YONEKURA Lina	Food Protein Functionalities Applied Microbiology & Enzyme Chemistry Food Nutrition Applied Microbiology Food Chemistry and Functionality	Olive, Rare sugar, Egg protein and polyphenol https://www.ag.kagawa-u.ac.jp/english/?research=ogawa-masahiro Sugar and sugar related enzyme, Rare sugar, Oligosaccharide https://www.ag.kagawa-u.ac.jp/english/?research=takata-goro Carbohydrate and fat metabolism, Nutrient, Rare sugar https://www.ag.kagawa-u.ac.jp/english/?research=matsuo-tatsuhiro Rare sugar, Enzyme, Separation of rare sugar https://www.ag.kagawa-u.ac.jp/english/?research=morimoto-kenji Digestion, Absorption, Bioactive compounds, Polyphenols, Carotenoids https://www.ag.kagawa-u.ac.jp/english/?research=yonekura%e3%80%80lina Rare sugar, Microbe, Enzyme
OGAWA Masahiro TAKATA Goro MATSUO Tatsuhiro MORIMOTO Kenji	Food Protein Functionalities Applied Microbiology & Enzyme Chemistry Food Nutrition Applied Microbiology	Olive, Rare sugar, Egg protein and polyphenol https://www.ag.kagawa-u.ac.jp/english/?research=ogawa-masahiro Sugar and sugar related enzyme, Rare sugar, Oligosaccharide https://www.ag.kagawa-u.ac.jp/english/?research=takata-goro Carbohydrate and fat metabolism, Nutrient, Rare sugar https://www.ag.kagawa-u.ac.jp/english/?research=matsuo-tatsuhiro Rare sugar, Enzyme, Separation of rare sugar https://www.ag.kagawa-u.ac.jp/english/?research=morimoto-kenji Digestion, Absorption, Bioactive compounds, Polyphenols, Carotenoids https://www.ag.kagawa-u.ac.jp/english/?research=yonekura%e3% 80% 80lina Rare sugar, Microbe, Enzyme https://www.ag.kagawa-u.ac.jp/english/?research=yoshihara-akihide
OGAWA Masahiro TAKATA Goro MATSUO Tatsuhiro MORIMOTO Kenji YONEKURA Lina YOSHIHARA Akihide	Food Protein Functionalities Applied Microbiology & Enzyme Chemistry Food Nutrition Applied Microbiology Food Chemistry and Functionality Applied Enzymology	Olive, Rare sugar, Egg protein and polyphenol https://www.ag.kagawa-u.ac.jp/english/?research=ogawa-masahiro Sugar and sugar related enzyme, Rare sugar, Oligosaccharide https://www.ag.kagawa-u.ac.jp/english/?research=takata-goro Carbohydrate and fat metabolism, Nutrient, Rare sugar https://www.ag.kagawa-u.ac.jp/english/?research=matsuo-tatsuhiro Rare sugar, Enzyme, Separation of rare sugar https://www.ag.kagawa-u.ac.jp/english/?research=morimoto-kenji Digestion, Absorption, Bioactive compounds, Polyphenols, Carotenoids https://www.ag.kagawa-u.ac.jp/english/?research=yonekura%e3% 80% 80lina Rare sugar, Microbe, Enzyme https://www.ag.kagawa-u.ac.jp/english/?research=yoshihara-akihide emuksion, foam, gel, powder, microgel, oil body
OGAWA Masahiro TAKATA Goro MATSUO Tatsuhiro MORIMOTO Kenji YONEKURA Lina	Food Protein Functionalities Applied Microbiology & Enzyme Chemistry Food Nutrition Applied Microbiology Food Chemistry and Functionality	Olive, Rare sugar, Egg protein and polyphenol https://www.ag.kagawa-u.ac.jp/english/?research=ogawa-masahiro Sugar and sugar related enzyme, Rare sugar, Oligosaccharide https://www.ag.kagawa-u.ac.jp/english/?research=takata-goro Carbohydrate and fat metabolism, Nutrient, Rare sugar https://www.ag.kagawa-u.ac.jp/english/?research=matsuo-tatsuhiro Rare sugar, Enzyme, Separation of rare sugar https://www.ag.kagawa-u.ac.jp/english/?research=morimoto-kenji Digestion, Absorption, Bioactive compounds, Polyphenols, Carotenoids https://www.ag.kagawa-u.ac.jp/english/?research=yonekura%e3% 80% 80lina Rare sugar, Microbe, Enzyme https://www.ag.kagawa-u.ac.jp/english/?research=yoshihara-akihide
OGAWA Masahiro TAKATA Goro MATSUO Tatsuhiro MORIMOTO Kenji YONEKURA Lina YOSHIHARA Akihide	Food Protein Functionalities Applied Microbiology & Enzyme Chemistry Food Nutrition Applied Microbiology Food Chemistry and Functionality Applied Enzymology	Olive, Rare sugar, Egg protein and polyphenol https://www.ag.kagawa-u.ac.jp/english/?research=ogawa-masahiro Sugar and sugar related enzyme, Rare sugar, Oligosaccharide https://www.ag.kagawa-u.ac.jp/english/?research=takata-goro Carbohydrate and fat metabolism, Nutrient, Rare sugar https://www.ag.kagawa-u.ac.jp/english/?research=matsuo-tatsuhiro Rare sugar, Enzyme, Separation of rare sugar https://www.ag.kagawa-u.ac.jp/english/?research=morimoto-kenji Digestion, Absorption, Bioactive compounds, Polyphenols, Carotenoids https://www.ag.kagawa-u.ac.jp/english/?research=yonekura%e3% 80% 80lina Rare sugar, Microbe, Enzyme https://www.ag.kagawa-u.ac.jp/english/?research=yoshihara-akihide emusion, foam, gel, powder, microgel, oil body
OGAWA Masahiro TAKATA Goro MATSUO Tatsuhiro MORIMOTO Kenji YONEKURA Lina YOSHIHARA Akihide	Food Protein Functionalities Applied Microbiology & Enzyme Chemistry Food Nutrition Applied Microbiology Food Chemistry and Functionality Applied Enzymology Food Processing	Olive, Rare sugar, Egg protein and polyphenol https://www.ag.kagawa-u.ac.jp/englishl/?research=ogawa-masahiro Sugar and sugar related enzyme, Rare sugar, Oligosaccharide https://www.ag.kagawa-u.ac.jp/englishl/?research=takata-goro Carbohydrate and fat metabolism, Nutrient, Rare sugar https://www.ag.kagawa-u.ac.jp/englishl/?research=matsuo-tatsuhiro Rare sugar, Enzyme, Separation of rare sugar https://www.ag.kagawa-u.ac.jp/englishl/?research=morimoto-kenji Digestion, Absorption, Bioactive compounds, Polyphenols, Carotenoids https://www.ag.kagawa-u.ac.jp/englishl?research=morimoto-kenji Digestion, Absorption, Bioactive compounds, Polyphenols, Carotenoids https://www.ag.kagawa-u.ac.jp/englishl?research=morimoto-kenji Digestion, Absorption, Bioactive compounds, Polyphenols, Carotenoids https://www.ag.kagawa-u.ac.jp/englishl?research=yonekura% e3% 80% 80lina Rare sugar, Microbe, Enzyme https://www.ag.kagawa-u.ac.jp/english/?research=yoshihara-akihide emulsion, foam, gel, powder, microgel, oil body

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